

# Grilling with Beer Recipe

## Stuffed "Bavarian" Beef (Serves 6)

### Ingredients

4oz Sprecher Black Bavarian Beer  
1 ½ lb Flank Steak (Tenderized by grocers meat department)

#### Dry Rub for Steak:

4 Tbs Freshly Cracked Black Pepper  
½ tsp Chili Powder  
½ tsp Basil Leaves  
1 tsp Paprika  
1 tsp Dry Minced Onion  
1 tsp Celery Salt  
1 tsp Sugar

12oz Sprecher Black Bavarian Beer  
1 Medium Sweet Vidalia Onion (Prepared with ends cut off and first layer peeled, cut an X down the center, not going all the way through so that it is still whole, about 3/4 of the way down)  
2 Tbs Roasted Garlic, Roughly Chopped  
1 cp Brown Sugar  
1 Tbs Butter  
4ft Bakers Twine

1 Bundle Asparagus with ends cut off  
Olive Oil  
Salt to taste

### Preparation & Grilling

- 1) On a large plate with raised edges, pour 4oz Sprecher Beer (just enough to cover bottom half of the steak), lay the steak on top and spread the rub over the entire top. Cover with plastic wrap and chill in refrigerator over night (or 8 hours to let the beer absorb into the meat).
- 2) Pour 12oz Black Bavarian into a medium-sized bowl to soak the onion and roasted garlic. (See onion preparation note above).
- 3) Place onion, beer, and garlic in sauce pan over high heat until boiling. Reduce to low heat for 15 minutes.
- 4) Strain beer (only the beer) into another large sauce pan; set onion and garlic aside. To the sauce pan add 1 cup brown sugar and 1 Tbs butter. Cook on low heat stirring occasionally with whisk, about 30min until thickened.
- 6) Cut onion into fourths. Lay out over center of beer marinated side of beef; sprinkle garlic on top. Bring up sides with bakers twine and make a roll with the beef. Tie in 3 equally spaced sections.
- 7) Grill on low heat away from direct heat (away from coals if not using gas grill) seam side down for 20min; flip over for another 15min.
- 8) When the meat is flipped place oil and salt asparagus and place on the grill, away from heat so not to char.
- 9) To Serve: Slice Stuffed Bavarian Beef into 1 inch slices. Put asparagus as a side and drizzle beer reduction over top of both beer and asparagus. Enjoy.



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